

Buffet Lunch Menu

Appetizers Your Choice of Three

Baby Greens with Poached Pears, Blue Cheese, Toasted Almonds, Currants,
and White Balsamic Vinaigrette

The Oyster Point's Market Salad with House Vinaigrette

Tricolor Salad with Marinated Grape Tomatoes, Grilled Peppers and Mozzarella

Vegetable Crudites with Roasted Garlic and Herb Vegetable Dip

Shrimp and Crab Chowder with Corn, Chorizo and Yukon Gold Potatoes

Tuscan Vegetable Pasta Salad with Lemon and Parmesan Cheese

Classic Caesar Salad

Entrées Your Choice of Three

Lemon Chicken with Capers, Tomatoes and White Wine Basil Sauce

Grilled Berkshire Pork Loin with Rosemary and Lemon Roasted Potatoes

Tarragon and Lime Steamed Salmon with Roasted Tomatoes and Spinach

Roasted Sirloin with Garlic Whipped Potatoes and Red Wine Sauce

Pan Seared Tilapia with Lemon Basil and Shrimp Sauce

Turkey Scallopini with Roasted Peppers and Portobello Marsala Sauce

Eggplant Rolatini with Broccoli Rabe and Asiago Cheese

Beef Tenderloin Tips with Bow Tie Pasta, Spinach and Burgundy Mushroom Sauce

Penne Pasta with Chicken, Broccoli and Sun Dried Tomatoes in a Garlic Basil Sauce

Desserts Your Choice of Two

Seasonal Fresh Fruit and Berries

House Baked Cookies and Brownies

Assorted Mini Cupcakes

Coffee, Tea and Decaffeinated Coffee

Minimum of 50 Adults

Priced per person

plus 7% sales tax & 19% gratuity